



## HACCP

### HAZARD ANALYSIS CRITICAL CONTROL POINTS

HACCP certification instantly demonstrates to customers your commitment to producing or trading in safe food. This evidence-based approach can be particularly beneficial when you are subject to inspection by regulatory authorities or stakeholders.

Demonstrating a real commitment to food safety through HACCP compliance can also transform your brand and act as an effective entry-to-market tool, opening up new business opportunities around the world.

#### Benefits of HACCP

HACCP system certification enables your organisation to:

- Communicate confidence to the customers, demonstrating that the food is produced by means of safe processes
- Prove that it has taken all reasonable precautions to guarantee the production of safe food
- Allow customers to demand that suppliers are assessed and certified, if they operate in a country with a strong food safety legislative framework
- Reduce the number of audits carried out by customers and, consequently, save management time spent and related costs
- Reduce product waste and product recall
- Improve relations with food safety authorities
- Improve efficiency

#### HACCP Standard

Certification to the HACCP standard provides an effective means of communicating with stakeholders and other interested parties.

It is an important element in demonstrating food safety commitments under corporate governance, corporate responsibility, and financial reporting requirements.

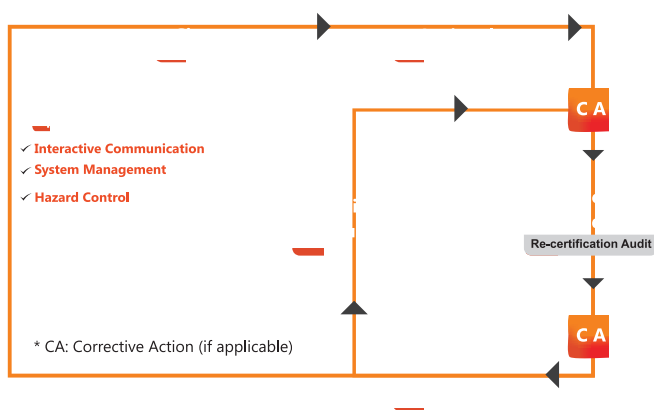
HACCP certification is an international standard defining the requirements for effective control of food safety. It is built around seven principles:

- Conduct Hazard Analysis of biological, chemical or physical food hazards
- Determine critical control points
- Establish critical control limits, for example, minimum cooking temperature and time
- Establish a system to monitor control of Critical Control Points
- Establish corrective actions
- Establish procedure for verification to confirm that the HACCP system is working effectively
- Establish documentation and record keeping

## Key steps in our approach are:

- Contract signature
- Pre-audit (optional): gap analysis and diagnosis of your systems current position against requirements of the standard;
- Initial Audit: to verify the establishment and implementation of the basic structure of your HACCP
- Certification audit (certificate issued after successful certification audit);
- Surveillance audits to follow the continual improvement;
- Re-certification after 3 years through full audit or continual assessment.

Following each step, a factual and comprehensive report is promptly delivered allowing your company to continually improve its HACCP performance.



## HACCP Standard

### Recognition:

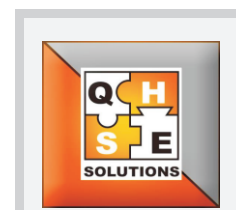
QHSE Certification is accredited by IABCI-(E) for HACCP certification.

### Business understanding:

Our auditors understand that the application of the standard can be quite different in small, medium and large organizations, and are trained to assess your system in a way that will be appropriate to your business. Our customers chose us because they know we're a partner they can depend on, and they continue to stay with us each year because they value the insight that their auditor gives to their business. Registration is more than a certificate; it's an opportunity to make your business better, and QHSE Certification partners with customers to ensure they receive the most from their audits.

### Combined services:

QHSE Certification offers the possibility of combined certifications to the largest range of recognized standards, bringing consistency, optimization and efficiency.



## QHSE Solutions

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